

Pronto Plus

COUNTER TYPE DESIGN

PRESSURELESS CONVECTION STEAMER

ELECTRIC STEAM GENERATOR, 8 KW

MODEL: CA1-E

Cleveland Standard Features

- **DESIGN TYPE:** Pressureless à la carte natural convection steamer.
- **OPERATION:** Electrically operated self-contained steam generator, with standby thermostat to hold water just below the boil-ready to provide steam when called for.
- **CONTROLS:** Mounted on a removable front panel. Controls include an illuminated power switch, a cook switch with pilot light and a 0 to 60 minute timer.
- **PERFORMANCE FEATURES:**


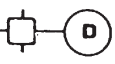

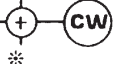
AUTOMATICALLY CONTROLLED – Power switch automatically supplies water to the generator and maintains unit on standby. An electric low water cut-off protects the element from burn out. Cook switch activates the pilot light and timer. The electrical timer activates the steam generator when cooking time is set. Switching the power off will automatically initiate a generator blowdown sequence.

STEADY STEAM WATER CONTROL SYSTEM – This visual control system automatically meters water to retain a steady operating level, providing constant steam even while generator is refilling. Elements are activated only when the generator is properly filled. Located at the front of the generator, this exclusive visual control system combines a sight gauge, low water cut-off and operating water level control. System is isolated for easy cleaning and maintenance.
- **CONSTRUCTION:** Cabinet is polished stainless steel construction, with removable side and front panel for access to internal components for service ease. Cooking compartments are polished stainless steel welded construction with steam entry and drainage ports. Fully-insulated and self-contained with 8.0 KW electric element that provides ample steam for full loads, which can be replaced without removing generator. The structural design of the cabinet allows the cookers to be stacked. Adjustable door handle and hinge assembly is made of heavy gauge stainless steel. Door is insulated and provided with a one-piece silicone replaceable gasket. Each grip handle and latch provides positive latch and seal when door is pushed or slammed shut. Pan support wire racks are stainless steel and have removable drip tray to collect condensate from door.
- **FINISH:** Polished stainless steel cooking compartment, exterior front and sides, top and back. Control panel is durable porcelain enamel. Legs - sanitary adjustable 4" / 102 mm high, black high-impact plastic. NOTE: Legs may be removed if unit is to be mounted directly on counter or sealed.
- **APPROVALS:** Steamer is U.L., CSA. and N.S.F. approved and listed. Unit is designed and constructed to meet N.S.F. and known Health Department and Safety Standards or codes.
- **APPLICATIONS:** Vegetables (fresh and frozen), pasta, rice, eggs, seafood, meat, poultry and potatoes. Reheat frozen or refrigerated entrees or convenience foods.

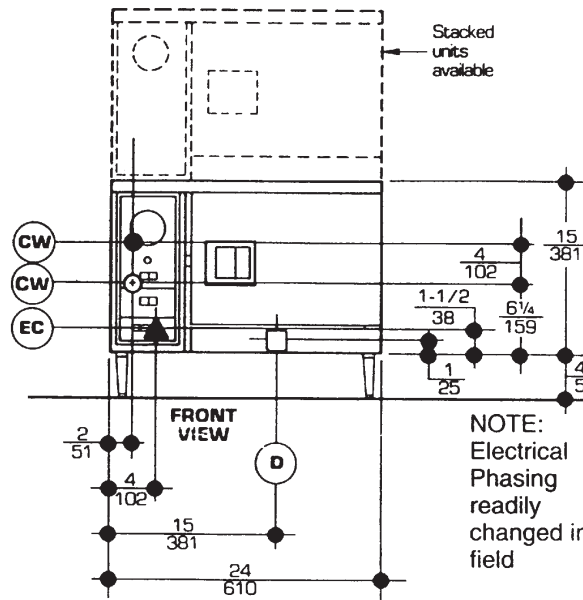
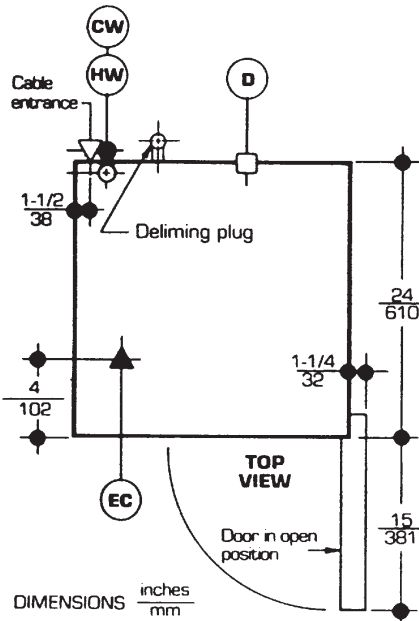


Options & Accessories

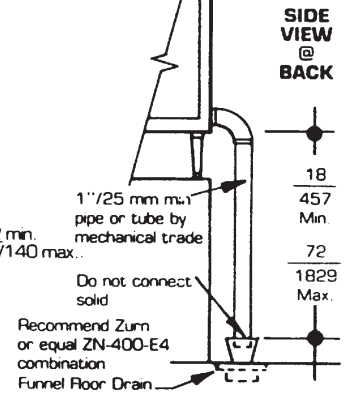
- Door - Left hand opening, specify
- Open Stands
 - Model PPSS -
 - Stainless Steel No.4 finish with shelf.
 - Legs - 2"/51mm square tubing
 - Bottom Shelf-Fixed.
 - Feet - Adjustable Stainless Steel

SERVICE CONNECTIONS			LOADING CHART		INSTALLATION NOTES				
	Electric connection 3 wire nominal line, direct.		Drain 1" N.P.T. open connection to hub drain. Do not make solid connection.	8.0 Kw/60 Hz	Volts 208	Volts 240	Service Clearances	Inches	mm
	Cold Water only 1/4" N.P.T. to condensate.		Treated or quality cold water 1/4" N.P.T. to generator. See Note *GENERATOR WATER QUALITY	Single Phase Amperes/Line	39.0	34.0	Left side	12	305
				Three Phase Amperes/Line	23.0	20.0	Right side	0	0
							Rear	4	102
				NOTE: High Voltages available on application					

Contact factory for variances to clearances.



Note: Drain line termination must vent to atmosphere. If drain line has to have 3 or more bends increase line size.

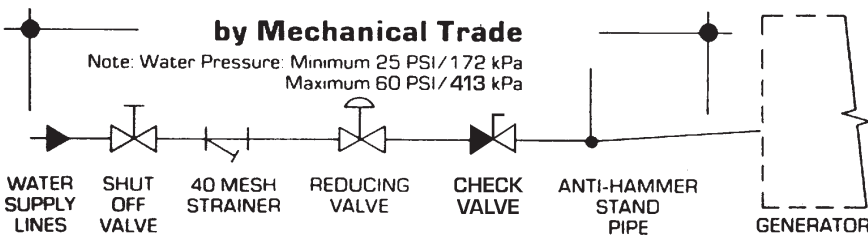


OPEN DRAIN CONNECTION

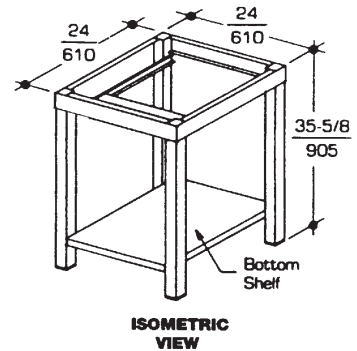
NOTE: Electrical Phasing readily changed in field

ELECTRICAL LOADING CHARTS FOR EXPORT VOLTAGES ARE AVAILABLE ON REQUEST

RECOMMENDED WATER SUPPLY LINES PIPING DIAGRAM



OPTIONAL STANDS



OPEN STANDS
Model — PPSS Stainless steel finish

GENERATOR WATER QUALITY

*Note: All water boiler systems are subject to contamination and failure due to mineral content found in most water supplies. To minimize service problems and reduce operating costs supply water to generator should be treated (softened) if over 75 ppm (75mg per litre) of hardness. Normally only the hot water supply is treated.

SANITARY COUNTER TOP SEAL



Note: See Installation Instructions for details.

PRODUCTION GUIDE

Potatoes halved 30 lbs./13.6kg.
in 45 minutes. Preheats in 4 minutes.

NOTES:

Cleveland Range reserves right of design improvement or modification, as warranted.
Many regional, state and local codes exist and it is the responsibility of the owner and installer to comply with the codes.
Cleveland Range equipment is built to comply with applicable standards for manufacturers. Included among those approval agencies are U.L., NSF, CGA, CSA, ETL and others.